

## STARTERS

### BREAD BITES



Our breads are mixed, shaped, and baked in small batches daily.

<b>Coupla<sup>*</sup> Buttermilk Biscuits</b> butter, seasonal house jam	6.99	<b>Avocado Toast</b> lime, extra virgin olive oil	7.99	<b>Prosciutto Farm Bread</b> fig jam, mascarpone, balsamic	7.99
<b>Our Bread &amp; Butter</b> rustic white boule	7.99	<b>Brie Farm Bread</b> onion jam, crisp apple	7.99	<b>Skillet Cornbread &amp; Honey Butter</b>	9.99
<b>Whirley Pop Kettle Corn</b>	8.50	<b>Thick-Cut Onion Rings</b>	13.50	<b>Garlic Black Pepper Wings</b>	15.50
<b>Devil-ish Eggs</b> choose: classic, ham, or combo	12.50	<b>Cauliflower Hummus</b> grilled ciabatta, crudité	13.50	<b>Baby Cheeseburgers*</b> choose: 3 or 6, served with fries	16.50 • 21.50
<b>Fried Green Tomatoes</b>	13.50	<b>Chips &amp; Dips</b> guacamole, salsa, pimento cheese	13.50	<b>Ahi Tuna Bites*</b>	16.50
<b>Blue Cheese Bacon Dates</b>	13.50	<b>Spinach Dip</b>	15.50	<b>Hot Crab &amp; Artichoke Dip</b>	17.50
<b>Glazed Bacon Lollis</b>	13.50				

## SOUPS & SALADS

add: herb chicken *+8.50*, fried chicken tenders *+8.50*, steak\* *+10.50*, salmon\* *+10.50*, seared ahi tuna\* *+10.50*, shrimp *+10.50*, scallops\* *+12.50*

### SOUPS & SMALL SALADS

<b>Today's Soup</b>	9.50	<b>Drag Through the Garden</b> mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	14.50
<b>Roasted Tomato Soup</b>	9.50	<b>Italian Sunday</b> mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmigiano reggiano, red wine vinaigrette	14.50
<b>Farmers Salad*</b> mixed lettuce, avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes	14.50	<b>Purple &amp; Black Kale</b> hazelnut, date, radish, pecorino romano, lemon vinaigrette	14.50
<b>Caesar Salad*</b> little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	14.50		

### ENTRÉE SALADS

<b>Good All Green</b> mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.50	<b>Blue Cheese Steak*</b> spinach, bacon, egg, apple, balsamic onion, crispy shallot, sherry vinaigrette	22.50
<b>Fried Chicken Salad*</b> mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	19.50	<b>Spicy Ahi Tuna Poke*</b> napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	24.50
<b>Crazy Corn Chicken</b> mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette, chipotle buttermilk	21.50	<b>Louie Cobb</b> choose: shrimp, crab <i>+2</i> , or combo <i>+1</i> romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	27.50



## BURGERS & DOGS

House-ground, hand-formed burgers. 100% beef, nitrate-free Stachowski's hot dogs. choice of side: chips, fries, coleslaw, crop list side, or thick-cut onion rings

<b>Cheddar Cheeseburger*</b> add: avocado <i>+\$3</i> , bacon <i>+\$3</i> , chili <i>+\$3</i>	17.50	<b>Pub Bacon Cheeseburger*</b> griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	19.50
<b>Our Best Veggie Cheeseburger</b> muenster, whole grains, black bean, sweet potato, beet	17.50	<b>12-INCH HOT DOGS</b>	
<b>Avocado Poblano Cheeseburger*</b>	18.50	<b>Ball Park Dog</b> yellow mustard, ketchup, relish, onion	15.50
<b>BBQ Pimento Cheeseburger*</b>	18.50	<b>Chili Dog</b> spicy mustard, grated onion, pimento cheese	15.50
<b>Mark's Juicy Lucy Cheeseburger*</b> stuffed with American cheese	18.50		

## SANDWICHES

All bread is mixed, shaped, and baked in our bakery. choice of side: chips, fries, coleslaw, crop list side, or thick-cut onion rings

<b>Egg Salad</b>	12.50	<b>Spicy Fried Chicken</b>	19.50
<b>Chicken Salad</b> cranberry orange bread	17.50	<b>BBQ Texas Brisket</b> muenster, white cheddar, coleslaw	19.50
<b>Grilled Cheese &amp; Tomato Soup</b>	17.50	<b>Shaved Pastrami Melt</b>	20.50
<b>BLT with Roasted Turkey &amp; Avocado</b> lemon aioli, sourdough	17.50	<b>Prime Rib Dip*</b> kaiser roll	21.50
<b>Roasted Vegetable, Avocado &amp; Brie</b> apple walnut raisin bread	18.50		

## PASTA & PARMS

<b>Linguine Pomodoro</b> add: shrimp <i>+10.50</i>	19.50	<b>Seven Cheese Macaroni</b>	20.50
<b>Spaghetti Squash Marinara</b>	19.50	<b>Southern Carbonara Linguine</b>	20.50
<b>Ricotta Gnocchi Pomodoro</b>	19.50	<b>Sausage Mushroom Ricotta Gnocchi</b>	24.50
<b>Baked Virginia Ham Linguine</b>	19.50	<b>Chicken Bolognese Linguine</b>	24.50
<b>Pappardelle Bolognese</b>	19.50	<b>Shrimp &amp; Walnut-Pesto Linguine</b>	27.50

### HANDMADE RAVIOLI

<b>Butternut Squash</b> sage brown butter	19.50
<b>Cheese</b> tomato butter sauce, roasted cherry tomatoes	20.50
<b>Crab</b> lemon butter sauce, balsamic drizzle	35.50

### PARMS

<b>Chicken Parm</b> sautéed broccoli	23.50
<b>Eggplant Parm</b> sautéed broccoli	23.50
<b>Chicken Milanese</b> sautéed spinach	24.50



## PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

### FRESH SEASONAL CATCH

choose preparation style • MKT

#### Simple Style

blistered tomatoes, lemon, fresh herbs, two crop list sides

#### Lemon Butter

warm spaghetti squash, stracciatella cheese, balsamic glaze, sweet & sour tomatoes, chives

#### Pan-Seared Panzanella

heirloom, campari & yoom tomato medley, red onion, capers, pepperoncini, sourdough croutons, pesto drizzle & balsamic glaze

#### Blackened

house-made crab ravioli, sweet potato peach puree, old bay maple butter, chives

#### Parmesan Rosemary-Crusted

warm summer squash & white bean salad, pistachio pesto butter

<b>Fish, Chips &amp; Beer</b> short white beer	23.99
<b>Cracker-Crusted Shrimp</b> fries, coleslaw, cornbread	25.99
<b>Fishers Fry Combo</b> shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders <i>+8.50</i>	30.99
<b>Simple Style Seared Tuna</b> sautéed broccoli, one crop list side	32.99
<b>Mid-Atlantic Scallops*</b> herb meunière, parmesan risotto, crispy brussels sprouts	33.99
<b>Glazed Cedar Plank Salmon*</b> mashed potatoes, green beans	33.99
<b>Shrimp &amp; Crab Risotto</b> wild mushrooms, lemon herb cream	35.99
<b>Crab Cakes</b> fries, coleslaw	36.99

## FROM THE RANGE

We collaborate with independent ranchers in the mid-Atlantic to buy our meat.

<b>Steak Frites*</b> fries, one crop list side	27.99	<b>BBQ Pork Ribs</b> fries, green beans, coleslaw	29.99
<b>Steak &amp; Enchiladas*</b> avocado salad, street corn	28.99	<b>Mustard Seed-Crusted Twin Lamb Chops*</b> mashed potatoes, one crop list side	32.99

Served with mashed potatoes or fries and one crop list side.  
add: shrimp *+10.50*, scallops\* *+12.50*, crab cake *+14.50*

#### Herb-Crusted Prime Rib\*

10 oz • 36.99  
au jus, horseradish cream  
*available after 5pm*

#### Ribeye\*

12 oz • 35.99

#### Aged NY Strip\*

10 oz • 36.99

#### Filet\*

8 oz • 41.99

## SEASONAL CROP LIST SIDES

serves 2 • 10.99

#### Warm Summer Squash & White Bean Salad

eggplant, peppers, onion, garlic, fresh herbs, balsamic glaze, parmigiano reggiano

#### Corn Pudding

dried corn & cinnamon  
brown sugar dusting

#### Roasted Heirloom Carrots

Founding Spirits  
Bourbon-orange glaze

#### Sugar Snap & Snow Peas

pickled red onion, basil, chives, extra virgin olive oil

#### Toasted Garlic Broccolini & Spaghetti Squash Slaw

green & napa cabbage, celery, mint, green onion, cilantro, soy glaze, pumpkin & sunflower seeds

#### Fried Okra

spicy mayo, tartar sauce

A 22% gratuity will automatically be applied to parties of 8 or more. **DEAR GUESTS WITH ALLERGIES**, your safety is paramount. Not all ingredients are listed. Because of our scratch kitchen, we strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. \*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.